# Wine Quality Prediction

**Machine Learning** 

VIVA



## **Group - antidote**

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## Table of contents

- Introduction →
- Problem and solution →
- System Flow →
- Methodology->
- Platforms→
- Performance Analysis→
- 07 Result & Outcome →
- 08 Conclusion→







## History

- The wine industry has a long-standing tradition. However, the process of assessing and predicting wine quality is a complex task that requires expertise and experience.
- With the advent of machine learning techniques, it has become possible to develop models that can effectively predict wine quality based on various factors and attributes.



#### Introduction



relying solely leveraging machine learning gained significant attention recent years

wine quality prediction

analyze large volumes machine learning algorithms gain valuable insights algorithms objective measurements

quality detect patterns wine based make accurate predictions

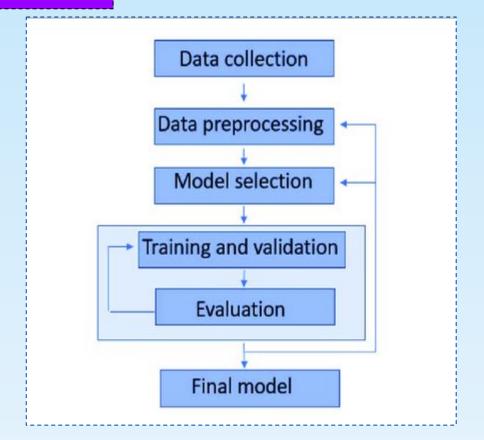
### Problem Statement ->

"To develop an accurate and reliable machine learning model that can predict the quality of wines based on a set of input variables, aiming to provide winemakers and enthusiasts with an objective and efficient method for assessing and predicting wine quality."





## 02. System Flow









## Methodologies

#### 1. Feature Selection

This may involve statistical techniques, domain knowledge, or feature importance ranking algorithms on this basis we can choose most relevant features

#### 3. Model training

This involves splitting the data into training and testing sets, defining appropriate evaluation metrics, and optimizing the model's parameters through techniques like grid search or cross-validation.

#### 2. ML Algorithms

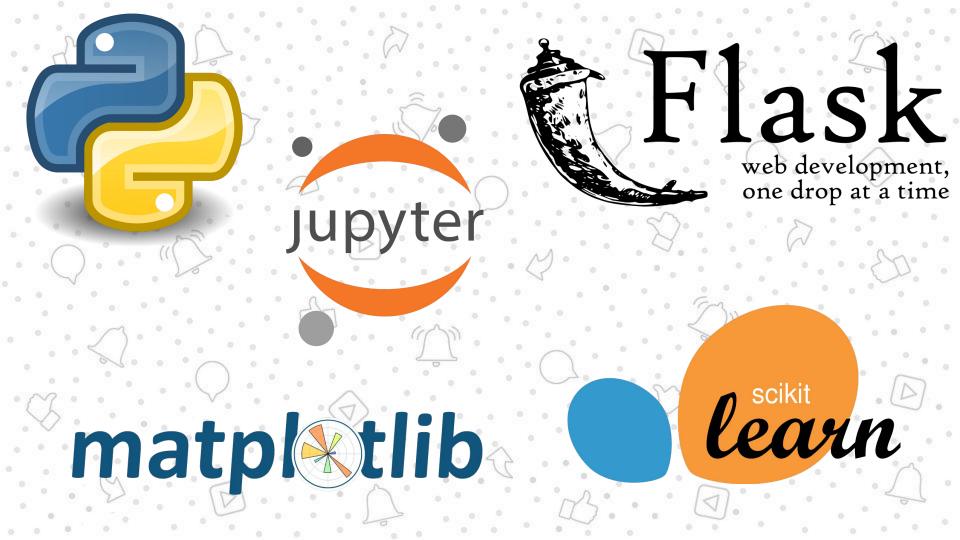
The selection of algorithms depends on the nature of the problem, the dataset, and the desired model performance. Commonly regression model is used.

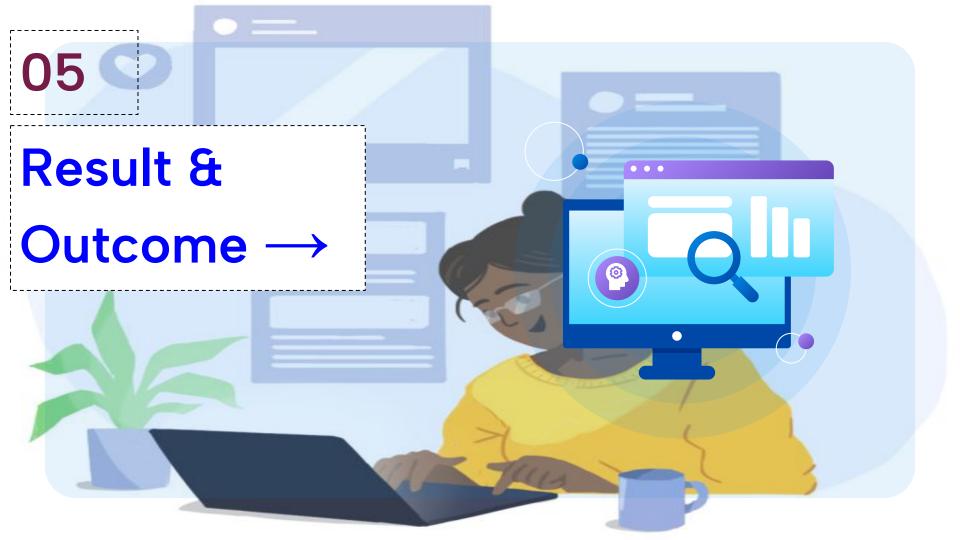
#### 4. Evaluation & deployment

Assessment of the trained model's performance & deploying the trained model into a production environment, which may involve developing an interface or application







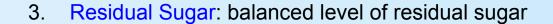


6	← C	Α" ⊕ ☆			
	Wine Quality Prediction		7	0	
+	pH:				
	Alcohol:				
	fixed acidity:				-
	volatile: ·		May 1		
	citric acid:				1
	residual sugar:				-9-12
	chlorides:				
	free sulfur dioxide:				
	total sulfur dioxide:			-1	
	density:			100	
	sulphates:				
	Predict				
	Predicted Wine Quality: 4.65				

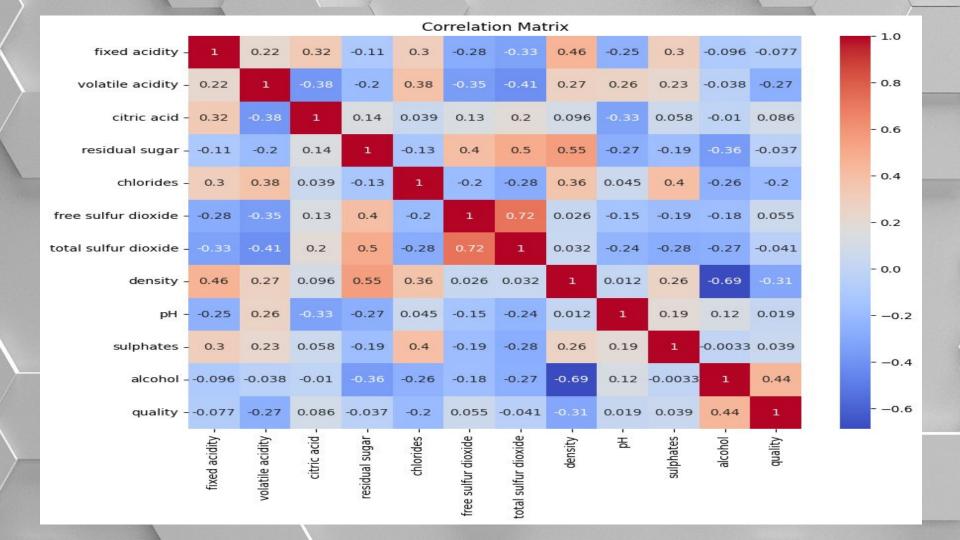


#### Role of Attributes in performance

- 1. Fixed Acidity: Higher levels of fixed acidity
- 2. Citric Acid: natural acid found in fruits



- 4. Chlorides: A moderate level
- 5. Sulphates: Sulphates, when present in appropriate amounts, can act as <u>antioxidants</u> and contribute to the wine's stability.
- 6. Alcohol: Generally, good quality wines tend to have an appropriate
  - and well-balanced



#### Accuracy & Confusion matrix

Confusion Matrix:

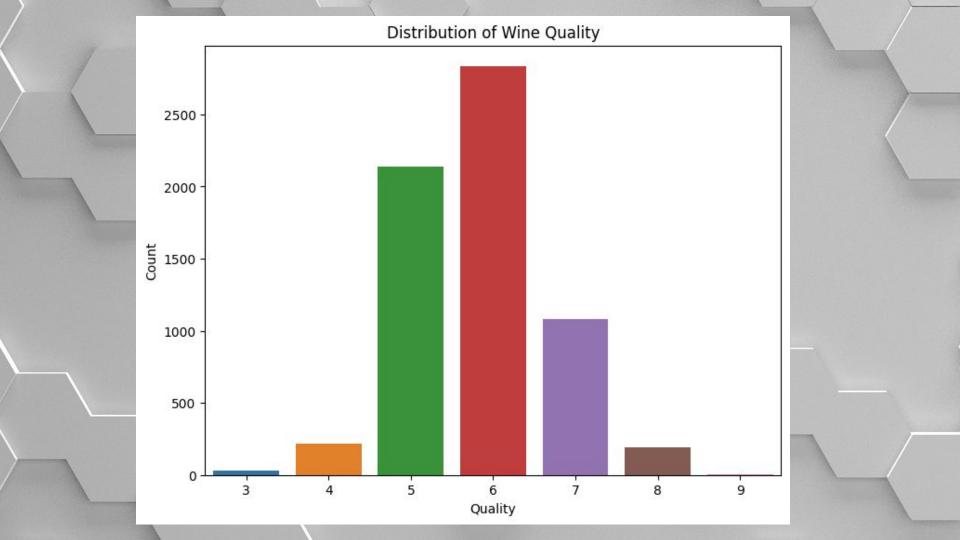
[[319 3] [ 3 968]]

₽	Accuracy: 1.00 Classification Report:							
			precision	recall	f1-score	support		
		red	0.99	0.99	0.99	322		
	wh	ite	1.00	1.00	1.00	971		
	accur	асу			1.00	1293		
	macro	avg	0.99	0.99	0.99	1293		
	weighted	avg	1.00	1.00	1.00	1293		





Performing better on the validation data with less difference between the validation and training data.



## 07 Conclusion

- The project's findings and the developed model have several practical implications in the wine industry.
- Winemakers can utilize the model for quality control, production optimization, and grape selection, leading to consistent quality standards and improved production processes.
- Wine sellers and distributors can benefit from the model's insights in evaluating wines, determining pricing strategies, and offering personalized recommendations to consumers.
- 4. Furthermore, the project contributes to the broader field of machine learning applications in the food and beverage industry, showcasing the potential for data-driven insights in traditional domains.

